



The Norfolk Lurcher

Christmas Day Menu 2020

ROUND ONE:

Lobster Bisque or Winter Broth

Local Game Pate... served with toast, salad & a sage, onion & redcurrant chutney

Crevette Prawns... with a simple lemon butter

Cappaccio of Local Venison Fillet... served with fresh parmesan, cherry tomatoes & drizzled with a balsamic & olive oil

Wild Mushroom Soufflé... with buttered toast

ROUND TWO:

Champagne Sorbet... Just relax, chat & soak up the Christmas cheer!

ROUND THREE:

Roast Norfolk Turkey... with all the trimmings

Fillet of Beef Rossini... a pan fried fillet cooked medium, with toasted croute, game paté & rich red wine jus

Dover Sole... with a lemon & herb butter sauce, decorated with plump prawns

Local Venison Sirloin... cooked medium with a field mushroom, stuffed with stilton cheese, potato rosti & a rich port jus

Roasted Guinea Fowl... taken off the bone... with wild mushrooms & Marsala wine

Slowly Braised Lamb Steak... with a minted, red wine, cream gravy

ROUND FOUR:

Christmas Pudding... traditional pudding topped with cranberry compote & wrapped in filo pastry, served with brandy sauce

Fruit Soufflé

Lemon Tart... a tangy lemon tart with cream

Black Forest Roulade

Ice Cream

Cheese Board

ROUND FIVE:

Tea or Coffee... with truffles

£75.00

